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MRS. FIELD'S SWEETIE PIES

Yield: 6 Servings 2 oz Unsweetened chocolate 3/4 c (4 oz) semisweet chocolate-chips 1/2 c Salted butter, softened 1 c White sugar 2 lg Eggs 2 ts Pure vanilla extract 1 1/2 c All purpose flour 1 c (6 oz) semi sweet chocolate-chips 1/2 c (3 oz) white chocolate chips 1/4 c (1/5oz) milk chocolate chips

Preheat oven to 375F. Line cookie sheets with waxed paper.

In a double boiler, melt the unsweetened chocolate and the first batch of chocolate chips. Stir frequently with a wooden spoon or wire

whisk until creamy and smooth. Pour melted chocolate into a large

bowl. Add butter and beat with electric mixer at medium speed until

thoroughly combined. Add the sugar, eggs and vanilla. Beat on medium

speed until well blended. Scape down the sides of the bowl. Add the

flour and the three types of chocolate chips. Mix at low speed just

until combined. Chips should be distributed equally throughout the

dough.

Roll a heaping tablespoon of dough into a ball, about 1 1/2 inches in diameter. Place dough balls onto paper-lined pans, 2 inches apart.

With the palm of your hand, flatten each ball to 1/2-inch thickness.

Bake for 10-12 minutes. Transfer with a spatula to a cool, flat surface like your countertop.